



## Harlan's Sides

Arugula Salad with Aged Balsamic 火箭菜黑醋沙律	\$88
U.S. Asparagus 燒美國蘆筍	\$88
Mixed Mushrooms 炒雜菌	\$88
Baby Spinach 炒菠菜苗	\$78
Mashed Potato 牛油薯蓉	\$78
French Fries with Truffle Mayo 薯條配松露醬	\$78

## Starters

### The Best Ham In Town

Iberico de Bellota D.O.P. - 42 Months 風乾42個月伊比利亞火腿  
Served with Wild Rocket, Melon,  
Grissini & Truffle Honey \$388

Prosciutto di Parma - 24 Months 風乾24個月巴馬火腿  
Served with Wild Rocket, Melon,  
Grissini & Truffle Honey \$248

<p>Ⓜ 淡水小龍蝦尾佐法國魚籽醬 Scampi Tail &amp; Caviar Oscietre Crunchy Fennel, Citrus Pearl, Black Garlic Foam &amp; Cauliflower Panna Cotta</p>	\$288
<p>香蒜炒蜆配意大利培根及羅勒葉 Sautéed Clams Italian Pancetta, Crispy Garlic, Basil &amp; A Touch of Chili</p>	\$208
<p>香煎法國鴨肝伴鴨肝批, 無花果, 梨醬及法包多士 Pan-Seared French Foie Gras Foie Gras Terrine, Black Figs, Quince Jam &amp; Baguette Toasted</p>	\$288
<p>Ⓜ 生油甘魚薄切伴醃芒果及蜜糖芥末汁 Crudo di Yellow Tail Pickled Mango, Tortilla Chips, Jalapeno, Apricot Paste &amp; Honey Mustard Dressing</p>	\$268
<p>香蒜炒龍蝦沙律 Warm Lobster Salad Wild Mushroom, Cherry Tomato, Rocket &amp; Lemon Olive Oil</p>	\$288
<p>✓ 水牛芝士及有機番茄沙律 Buffalo Burrata &amp; Heirloom Tomato Wild Rocket, 15 Years Aged Balsamic &amp; Shaved Parmigiano</p>	\$248
<p>凱撒沙律 Harlan's Caesar Poach Egg, Crispy Parma Ham, Garlic Croutons, Capers Berries &amp; Shaved Parmigiano</p>	\$198
<p>風乾火腿及肉腸拼盤 Cold Cut Platter Smoked Salmon, Salami, Mortadella, Semi-Dried Tomato, Grissini &amp; Sweet Pickled</p>	\$248

All prices are subject to 10% service charge

Ⓜ Signature Dish    ✓ Suitable for Vegetarians

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## Soups

- Ⓜ 龍蝦濃湯  
Lobster Bisque  
Maine Lobster Meat,  
Horseradish Cream & Cognac \$188
- ✓ 意大利雜菜湯  
Italian Minestrone  
Shaved Parmigiano & Extra Virgin Olive Oil \$138
- 野菌泡沫忌廉湯配白松露油  
Harlan's Wild Mushroom Cappuccino  
White Truffle Oil & Porcini Powder \$138

## Signature Pasta

- Ⓜ 西班牙紅蝦扁意粉配風乾鱈魚子  
Spanish Red Prawns  
Linguine, Lobster Broth, Dried Shrimp,  
Crab Paste & Shaved Bottarga di Muggine \$398
- 香蒜辣椒蜆肉扁意粉  
Vongole  
Linguine, Crispy Garlic, Basil,  
Parsley & A Touch of Chili \$288
- ✓ 甜洋蔥忌廉長通粉配伏特加蕃茄汁  
Vodka Tomato  
Penne, Sweet Onion, Basil, Pepper,  
Parmesan & Tomato Crema \$268
- 波士頓龍蝦尾意粉伴龍蝦蕃茄汁  
Maine Lobster  
Spaghetti, Confit Garlic, San Marzano Tomato  
& Lobster Tomato Sauce \$348
- 鮮蟹肉蘆筍意大利飯伴燒甜椒及香辣蕃茄汁  
Lump Crab Meat  
Risotto, Asparagus, Roasted Capsicum  
& Marinara Sauce \$328
- ✓ 黑松露牛肝菌意大利飯  
Italian Wild Mushroom  
Risotto, Black Truffle Paste, Italian White Butter  
& Shaved Parmigiano \$298
- ✓ 番茄醬焗忌廉芝士菠菜意大利雲吞  
Ricotta & Spinach  
Ravioli, Oven Baked, Mozzarella Cheese,  
Bechamel & Cherry Tomato Ragout \$298
- Ⓜ 北海道帶子淡水小龍蝦闊條麵  
Sea Scallop & Scampi Tail  
Pappardelle, Spanish Chorizo, Semi-Dried Tomato,  
Basil & A Touch of Chili \$328

## Seafood

- Ⓜ 蒜蓉牛油焗龍蝦尾配珍寶帶子  
Oven Baked Maine Lobster  
Garlic Butter Baked, Sea Scallops, Baby Gem,  
Potato & Mild Cheddar Cheese Sauce \$498
- 香煎日本銀鱈魚伴曼克頓蜆肉周打及巴馬臣芝士脆片  
Japanese Black Cod  
Manhattan Clams Chowder Ragout  
& Parmigiano Cheese Cracker \$468
- 香煎比目魚柳伴海膽蛋黃醬  
Seared Halibut Fillet  
Sea-Urchin Custard, Asparagus,  
Crispy Parma Ham & Basil Olive Oil \$468

## Turf

- Ⓜ 12安士炭燒美國頂級肉眼扒  
USDA Prime Rib-Eye 12 OZ  
Roasted Whole Garlic, Broccolini,  
Baby Potatoes & Mustard Veal Jus \$528
- 炭燒低溫煮澳洲羊架伴燴蘭度豆及蒜香牛仔肉汁  
56 Degrees Cooked Australian Lamb Rack  
Charcoal Grilled, Chorizo, Lentil Stew,  
Fried Polenta & Garlic Veal Jus \$488
- Ⓜ 慢煮伊比利亞豬頸肉伴脆火腿，慢煮蒜泥及酸梨醬  
Iberico Pork Secreto  
Crispy Iberico Ham, Garlic Puree &  
Pickled Plum Salsa \$428
- 慢煮法國黑雞腿伴炸鴨心及野菌汁  
Sous-Vided French Black Chicken Leg  
Fried Duck Heart, Truffle Mashed, Broccolini  
& Morels Mushroom Ragout \$468
- 16小時慢煮和牛面頰配薯泥及燒蘆筍  
16 Hours Cooked Wagyu Beef Cheek  
Mashed Potato, Roasted Baby Carrot,  
Asparagus & Own Jus \$488

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